



Subject: Food and Nutrition

Year:9

Half -Term	Autumn 1	Autumn 2	Spring 1	Spring 2	Summer 1	Summer 2
<p>Themes/ Content/ Units covered</p> 	<p>Learning about different types of food poisoning bacteria and knowing how to try and prevent it </p> <p>Developing our food science knowledge with a focus on dextrinization </p> <p>Ensuring we know the five key nutrients, their function in the body and the relevant food sources  </p>	<p>Learning how to make a yeast-free pizza independently    </p> <p>Understanding the different types of raising agents and how they work </p> <p>Learning how to make a short-crust pastry dough using the rubbing-in technique </p>	<p>Creating a finished product using short crust pastry, utilising skills in filling, shaping and crimping </p> <p>Demonstrating how to prevent food poisoning in class through prior knowledge when cooking sausage rolls </p> <p>Developing a knowledge of the different careers in the food industry  </p>	<p>Working together to create an internationally inspired dish  </p> <p>Learning about ingredients and dishes from a variety of different countries  </p> <p>Using meat in our cooking and creating flatbreads </p>	<p>Continuing our learning of international dishes </p> <p>Developing our knowledge of technical skills with the all-in-one method </p> <p>Developing skills in presentation </p>	<p>Learning about fair trade and chocolate  </p> <p>Creating a celebration cake using the creaming method  </p> <p>Practicing skills of weighing and measuring </p>